

TAPAS

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| CROQUETAS | 75 |
| Creamy béchamel filling served with Spanish sambal "Mojo Rojo" with a choice of Jamón Ibérico / Prawn / Chicken | |
| PULPO BASQUE STYLE | 145 |
| Grilled octopus with potato and pimenton purée | |
| GAMBAS AL AJILLO | 125 |
| Sizzling shrimps and shimeji mushrooms with garlic chilli oil | |
| PATATAS BRAVAS | 50 |
| Crispy potatoes topped with allioli and spicy Basque dipping sauce | |
| SPICED BEEF MEATBALLS | 65 |
| in spicy tomato sauce, shoestring potato, and pickled quail egg | |
| SPANISH TORTILLA | 60 |
| Omelette with confit potato, onion, allioli, spring onion, and bonito flakes | |
| GRILLED OX TONGUE | 75 |
| 72 hours slow-cooked ox tongue infused with red wine and sherry vinegar. Served with three sauces | |
| SPANISH BLACK BAO BUN | 65 |
| Crispy baby squid, garlic allioli, and caramelized onion | |
| SMOKED SALMON | 60 |
| Brioche, creamy yogurt, honey & truffle oil | |
| PORK BELLY PINTXO | 75 |
| Slow cooked & grilled pork belly, caramelized peanuts, marinated mushrooms, and orange | |
| WOOD FIRED GRILLED PORK RIBS | 85 |
| Served with charred onion & caramelized apple | |
| PAN SEARED SCALLOP | 85 |
| Citrus cremoso, cassava chips, ginger pear, apple, and sunflower seeds | |
| OXTAIL BIKINI | 95 |
| Truffle creamy potato, tartar sauce, and beef jus | |
| CRISPY PORK BELLY | 75 |
| Whole grain mustard creamy potato, pickled onions and fresh apple | |
| SPANISH CURED MEAT & CHEESE PLATTER | 225 |
| OR CHOOSE YOUR FAVOURITE ONE | |
| JAMÓN IBÉRICO DE BELLOTA | 140 |
| JAMÓN SERRANO | 60 |
| MANCHEGO CHEESE | 50 |
| MAHON CHEESE | 50 |

APPETIZER

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| MEXICAN NACHOS GUACAMOLE | 95 |
| Corn tortilla chips, jalapeño, melted cheese, sour cream, and guacamole | |
| CHICKEN QUESADILLAS | 95 |
| Served with Mexican salsa, guacamole, and sour cream | |
| TACOS SHRIMPS WITH MANGO PICO DE GALLO | 90 |
| Shrimps, avocado, pickled onion, sour cream, and mango pico de gallo | |
| RED TUNA TARTAR | 85 |
| with wasabi avocado cream, seaweed chips, sweet corn caviar & edamame | |
| FOIE GRAS CRÉMÉ BRÛLÉE | 180 |
| Roasted peach jam, caramelized foie gras brûlée & toasted brioche | |
| BEETROOT MARINATED SALMON | 95 |
| Crispy tortilla bread, whipped chive cream cheese, pickles, arugula & tobiko | |

SOUP & SALAD

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| SOPA DE MIGAS | 50 |
| Bread crumbs tomato soup with fresh coriander, croutons, and jalapeño | |
| BASQUE MUSHROOM SOUP | 85 |
| Champignon mushroom cream soup with truffle oil | |
| CAESAR SALAD | 95 |
| Romaine lettuce, classic caesar dressing, parmesan cheese & croutons with slow-cooked chicken <i>or crispy pork / beef bacon (+15)</i> | |
| COBB SALAD | 95 |
| Mixed salad with chicken breast, smoked salmon, gorgonzola & honey mustard dressing | |
| WATERMELON SALAD | 75 |
| Mixed leaves, cucumber, feta cheese, red onion, mint, and caramelized peanuts | |
| KALE SALAD | 115 |
| Kale, broccoli, cauliflower, charred carrot, chickpeas, caramelized peanuts, and grilled chicken breast | |

PASTA

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| KING PRAWNS SPAGHETTI AGLIO OLIO | 115 |
| Spaghetti with sautéed maitake & shimeji mushrooms, cherry tomato, garlic, dried chili, and white wine | |
| SMOKED SALMON CARBONARA | 115 |
| Creamy smoked salmon spaghetti with green peas and fresh dill | |
| HOMEMADE PARMESAN GNOCCHI | 95 |
| Gorgonzola sauce, crispy pork bacon, cherry tomato confit, basil oil & watercress | |

MAIN

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| BASQUE BEEF BURGER | 150 |
| Homemade wagyu beef patty and bacon spread served with garlic and parsley potato chips. With a choice of ube or classic bun. (+ <i>additional cheese +15</i>) | |
| FISH AND CHIPS | 85 |
| Beer battered fish and chips served with a side of homemade tartar sauce | |
| PAN SEARED SALMON WITH CREAM SAUCE | 195 |
| Served with broccoli, baby corn, pumpkin, and potato | |
| SPICED STEAK WITH CHERRY TOMATO SALSA | 385 |
| Boneless short rib marinated with mixed spices. Served with curly fries and pickles | |
| PRIME US RIB-EYE (200 GR) | 360 |
| Served with baked bone marrow, mashed potato, caramelized shallots & bell peppers | |
| POLLO MORUNO | 145 |
| Marinated boneless half chicken. Served with grilled polenta, roasted peppers, baby onions, and tomato cherry ragout | |
| PORK CHOP A LA BRASA | 155 |
| Served with "trinchat" pan seared mashed potato, greens & pisto manchego | |
| BLACK ONYX STRIPLOIN STEAK | 315 |
| High marbling Australian beef striploin served with roast potatoes, sautéed mushroom, and choice of salsa verde or gorgonzola sauce | |
| CRISPY CHICKEN BURGER | 105 |
| House sriracha-tartar, cos lettuce, tomato, pickled cucumber, and lotus root chips | |
| PAN SEARED BARRAMUNDI | 155 |
| Green asparagus, roasted pumpkin purée, caramelized onion cream & crispy baby kailan | |
| ROASTED LAMB RACK | 195 |
| Slow cooked and roasted lamb rack, truffle potato mille crêpe, ginger carrot purée, and beet chips | |
| AUSTRALIAN BEEF TENDERLOIN | 290 |
| Served with truffle barley risotto, roasted potato & allioli sauce | |

SIDE DISH

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| CIABATTA BREAD | 25 |
| MARINATED MIXED OLIVE | 30 |
| CURLY FRIES WITH TRUFFLE OIL | 30 |
| MASHED POTATO / HOMEMADE CHIPS | 25 |
| PAN CON TOMATE | 60 |
| ASSORTED VEGETABLES | 60 |
| MUSHROOM AL AJILLO | 60 |
| BAKED CREAMY MUSHROOM | 60 |

EST. 2016

M E N Ú

BAR DE TAPAS

Family Style

HALF SUCKLING PIG "ASADO"

550 (Serves 4 - 5 portions)

Roasted in a Spanish style served with roasted potatoes and side of roasting jus

THE BIG PAELLA

Choose one of our paella selections and adjust the portion based on your needs



SEAFOOD PAELLA 85/pax

Spanish-style rice with king prawn, mussels, baby squid & smoked salmon

BLACK RICE PAELLA 85/pax

Spanish-style squid ink rice with prawn, calamari, crispy baby squid & allioli

CHICKEN & CRISPY PORK BELLY PAELLA 75/pax

Spanish-style rice with chicken, crispy pork belly, snow peas, green peas & allioli sauce

Minimum order for 8 pax & maximum for 32 pax
Kindly ask our server for further details

PAELLA

SEAFOOD PAELLA 295
Spanish-style rice with king prawn, mussels, baby squid, and smoked salmon

BLACK RICE PAELLA 285
Spanish-style squid ink rice with prawn, calamari, crispy baby squid, and allioli

ASIAN

U.S. SHORT RIBS FRIED RICE 95
Indonesian-style fried rice with sliced U.S. short ribs

OXTAIL SOUP 175
Traditional Indonesian oxtail soup. Served with rice

HAINAN CHICKEN RICE 110
Steamed chicken and garlic bok choy with hainan rice

STRIPLOIN KOBAYASHI 135
Pan seared striploin served with cilantro rice, half-boiled egg, and kobayashi sauce

SEAFOOD TOM YUM 95
Classic Thailand soup with shrimps, squid, fish, mushrooms, and a side of rice

DESSERT

PARQUE DE PANNACOTTA 55
Cream, vanilla beans, cocoa tuiles, spinach sable, beet, and praline

NUTELLA CHURROS 65
Classic churros with nutella filling

TRADITIONAL SPANISH CHURROS 55
with spiced hot chocolate dipping sauce

CARROT CAKE 70
Carrot sponge cake with walnuts, crumbles, and mascarpone ice cream

TRES LECHES 65
Three kinds of milk, caramel, milk sorbet, and crumbles

MATCHA TIRAMISU 70
Sponge cake, creamy mascarpone cheese with matcha tea, and dehydrated pandan meringue

MELTED SPANISH CHEESE CAKE 55
Caramel cream, banana, and cinnamon ice cream

"N" CAKE 75
10 Layers of nutella crème chantilly, chocolate & nutella brûlée, vanilla dacquoise, vanilla chiffon cake, choco almond crunch, and chocolate glaze

COFFEE & TEA

ESPRESSO SINGLE 30
LONG BLACK 35
CORTADO / MAGIC / CAFFÉ LATTE / CAPPUCCINO 40
COFFEE MILK 30

HOT TEA 40

ENGLISH BREAKFAST / EARL GREY / MOROCCAN MINT / GRAND JASMINE / SENCHA / CHAMOMILE / OOLONG PRESTIGE / CRÈME CARAMEL

ICED TEA

CLASSIC ICED TEA 30
LEMON ORANGE / LYCHEE BERRY / PEACH 35
LIME / APPLE GINGER / STRAWBERRY BASIL / RASPBERRY MINT

WATER

FIJI WATER 500 ML / 1000 ML 55 / 95
EQUIL NATURAL / SPARKLING 380 ML 35
SANPELLEGRINO 500 ML 55
ACQUA PANNA 500 ML 55

JUICE

STRAWBERRY / WATERMELON / KIWI 45
SQUEEZED ORANGE 65

MOCKTAIL & FRAPPÉ

ORANGE CARE 55
Carrot, orange juice, passion fruit & lemonade

BASILUM PEACH 55
Peach fruit, pineapple juice, basil leaf & lemonade

MINT & WATERMELON CRUSH 55
Watermelon, strawberry, lemon ginger & mint leaf

KIWI GREEN ALMOND 55
Kiwi, green tea, vanilla ice cream & almond

BERRY PIE FRAPPÉ 55
Blueberry, vanilla ice cream, oatmeal cookies & cranberry juice

BEER & CIDER

HEINEKEN DRAUGHT R/L 65 / 90
CERVEZA NEGRA R/L 65 / 90
ERDINGER WEISSBIER DRAUGHT 185
PROST 50
BALI HAI PREMIUM 50
SAN MIGUEL PALE / LIGHT 60
HEINEKEN 65
CARLSBERG 65
GUINNESS 65
STARK LYCHEE ALE 75
KÖNIG LUDWIG WEISSBIER 80
CORONA 95
ESTRELLA DAMM 100
HOEGAARDEN 100
ALBENS 80
STRONGBOW APPLE / ELDERFLOWER 90